

Application No. 09/535,067

## In the Claims:

Please cancel claim 24 and amend claims 17, 25 and 26 as follows:

12. (Previously Amended) A laminated crust dough comprising:

a multi-layered dough lamination incorporating a plurality of margarine layers distributed between layers of a proofed dough product, said lamination formed by forming the dough product into a sheet, extruding a margarine layer thereon, manipulating the sheet and margarine to produce a folded dough having a plurality of margarine layers distributed between layers of the dough product, and docking said folded dough to form a laminated crust dough having a plurality of puncture openings.

13. (Original) The laminated crust dough of claim 12 wherein said sheet and margarine are manipulated by folding said sheet over said margarine layer to form a fatted dough, stretching said fatted dough into a fatted sheet using a first stretching means including a series of rollers applied to said fatted dough, distributing said fatted sheet onto a conveyor using a first piling means to overlap said fatted sheet on said conveyor, and reforming said fatted sheet to a predetermined thickness.

14. Canceled.

15. (Previously Amended) The laminated crust dough of claim 12 wherein said crust is formed into pizza shapes and baked in an oven.

16. (Previously Amended) The laminated crust dough of claim 12 wherein said dough product further comprises approximately 60 percent flour, 1.25 percent margarine and 32 percent water.

17. (Currently Amended) A laminated crust dough pizza comprising

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a plurality of dough layers including a plurality of margarine layers distributed between layers of dough formed by

proofing a dough sheet;

extruding a margarine layer onto said dough sheet;

folding said sheet over said margarine layer to form a fatted dough;

stretching said fatted dough into a fatted sheet using a first stretching means, said first stretching means including a series of rollers applied to said fatted dough;

distributing said fatted sheet onto a conveyor using a first piling means to overlap said fatted sheet on said conveyor;

reforming said fatted sheet to a predetermined thickness, wherein said folding, stretching, distributing and reforming steps produce a folded dough having a plurality of margarine layers distributed between layers of dough;

docking said folded dough to form a laminated crust dough; and

applying one or more pizza toppings to said laminated crust dough.

18. (Previously Amended) The crust dough pizza of claim 17 wherein the steps of reforming said fatted sheet to a predetermined thickness further comprises:

stretching said fatted sheet using a second stretching means, said second stretching means including a series of rollers;

distributing said fatted sheet onto a conveyor using a second piling means to overlap said fatted sheet on said conveyor; and

rolling said fatted sheet to a predetermined thickness using a plurality of second rolling means.

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19. (Previously Amended) The crust dough pizza of claim 17 wherein said first stretching means further comprises a series of rollers that are mounted for rotation over a conveyor.

20. (Previously Amended) The crust dough pizza of claim 17 wherein said dough layers further comprise approximately 60 percent flour, 1.25 percent margarine and 32 percent water.

21. (Previously Added) The laminated crust dough of claim 12 wherein the margarine of said margarine layers is equal to 10% of the total weight of the dough.

22. (Previously Added) The crust dough pizza of claim 17 wherein said margarine is equal to 10% of the total weight of the dough.

23. (Previously Added) The crust dough pizza of claim 17 further including the step of baking said laminated crust dough before applying said pizza toppings.

24. Cancelled.

25. (Currently Amended) The laminated crust pizza of claim 24-27 wherein the margarine of said margarine layers is equal to 10% of the total weight of the dough.

26. (Currently Amended) The laminated crust pizza of claim 24-27 wherein said dough layers further comprises approximately 60 percent flour, 1.25 percent margarine and 32 percent water.

Additionally, please add new claims 27 and 28 as follows:

27. (New) A laminated crust comprising a plurality of layers including margarine distributed between layers of proofed dough to form a sauted sheet, said sauted sheet is docked and baked to produce the laminated crust.

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28. (New) The laminated crust of claim 27 wherein taste and texture of the laminated crust does not significantly degrade upon microwaving or freezing.